

# Lunch Menu



## FINGER FOODS

**PRAWN TEMPURA** €240  
150g Battered deep fried prawns with sweet chili sauce

**CRISPY CALAMARI** €230  
100g Golden fried crispy calamari served with sweet chili mayo

**CHAR GRILLED CHICKEN WINGS** €185  
350g Lightly spiced with habanero and ginger and our secret marinade (BBQ sauce, green chili or peri peri)

## MINI MEAL

**BBQ PORK RIBS** €275  
350g Sweet smoked pork spare ribs with oriental egg and vegetable fried rice

**DOMEDO** €275  
Braised spicy 300g pork belly, slice cipollini, scallion pimento served with kelewele or yam fries & hot suya pepper

**MAC & CHEESE** €220  
Three cheese baked macaroni in mornay sauce, seasoned with nutmeg

## SANDWICHES

White, Brown Bread or Wrap.

**SMOKED SALMON AND AVOCADO** €160  
Served with fries or chef side salad

**AVOCADO AND CHICKEN WRAP** €160  
Served with fries or chef side salad

**SEAFOOD WRAP** €295  
Sauteed octopus, pan roast king prawns and shredded lettuce in a tortilla wrap with chill romesco sauce. Served with fries or chef side salad

**VILLA CLUB SANDWICH** €175  
Sliced free range chicken breast, grilled bacon, fried egg, sliced beef, tomato and lettuce. Served with fries or chef side salad.

**SMOKED SCOTTISH SALMON ON A SLICED BREAD** €160  
With avocado and lemon mayo. Served with fries or chef side salad

**BLUEFIN TUNA FLAKE ON WHOLE MEAL BREAD** €185  
With melted mature cheddar cheese and garlic mayo. Served with Fries or chef side salad

## SALADS

**CLASSIC CHICKEN CAESAR SALAD** €220  
Smoked chicken breast, crispy bacon, cos lettuce, shaved parmesan and garlic croutons

**GRILLED TUNA NICOISE SALAD** €275  
freshly grilled bluefin tuna on cos lettuce, boiled Irish potatoes, medium boiled egg, green beans, kalamata olives, beef tomatoes, limon dressing.

**SALMON & PRAWN SALAD** €350  
Cos lettuce, seared salmon, grilled prawns, tomatoes, onion, peppers and avocado with tomato salsa

**QUINOA SALAD** €220  
Boiled quinoa with sauteed oyster mushroom, English cucumber, avocado, cherry tomato, chickpea and onion

**COBB SALAD** €284  
Smoked chicken breast, mixed green salad, avocado, crispy bacon, tomato, onion, hard boiled egg with blue cheese dressing

**GHANAIAN MIX SALAD** €280  
Cos lettuce, English cucumber, beef tomato, onion, green pepper, baked beans, tuna flakes and hard boiled egg

## EXTRA PROTEINS

**GRILLED CHICKEN BREAST** €80

**GRILLED SALMON** €170

**GRILLED BEEF FILLET** €110

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## BURGERS

All our signature burgers are served with French Fries or Side Salads

### SOLE FISH BURGER ¢210

Crispy fried fillet of sole fish, guacamole, tartar sauce tomato & lettuce

### MONTICELLO CHEESE BURGER ¢250

200g Homemade beef patty, lettuce, mature cheddar cheese, slice tomatoes, crispy bacon, onions, marmalade and ketchup-mayo

## MAINS

### SMOKED TUNA & BEEF PALAVA SAUCE ¢260

Smoked bluefin tuna & beef mignon stewed in a sunflower oil with cocoyam and melon seed(yam, apem or steamed rice)

### SMOKED MACKEREL WITH GARDEN EGG STEW ¢200

Smoked mackerel and garden egg stewed with sunflower oil(yam, apem or steamed rice)

### JASPER GRILLED VANNAMEI PRAWNS ¢350

Freshly grilled prawns in garlic herb sauce, parsley smashed potato and green beans

### HERB BROILED LOBSTER (800G) ¢700

Grilled Maine lobster with garlic and butter sauce, sauteed potato and cos lettuce salad

### PAN SEARED FILLET OF SOLE FISH ¢240

Seared fillet of sole fish with butter and parsley, smashed potato, crispy pancetta, green beans, sundried tomato with lemon butter sauce

### PAN SEARED SNAPPER FILLET ¢350

Stewed ratatouille with better beans and plantain roti

### STIR FRY JOLLOF RICE ¢195

Assorted meat stir fry with jollof rice and vegetables

### GRILLED TILAPIA ¢400

Served with hot pepper(green chilli or local peri peri sauce) and a side of your choice

### ROAST CHICKEN SUPREME ¢230

Crispy chicken supreme, crème potato, green beans with chasseur sauce

### THE HABANERO SPICED CHICKEN DRUMSTICKS ¢285

Char grilled chicken drumstick, spiced with habanero and ginger. Served with vegetable and egg fried rice

### BRAISED LAMB SHANK ¢560

Slow roast lamb shank in rich red win sauce with green peas, tarragon mash and glazed carrot

### CHIMICHIRI GRILLED LAMB CUTLET ¢410

Succulent grilled lamb chops, smashed potato with peas and sauteed green beans

### GRILLED PORK CHOPS ¢250

250g Grilled pork with sundried tomatoes, sauteed mushroom, green beans, chimichurri sauce.

### GRILLED RIBEYE STEAK ¢500

250g Grilled Argentine ribeye steak with garlic herb butter, sundried tomatoes, sauteed mushroom, green beans and chimichurri sauce.

### WAAKYE ¢255

Ghanaian style rice and peas, stewed tomatoes gravy with hide, cassava flakes, chopped salad, fried plantain

### ASSORTED SEAFOOD EGG FRIED RICE ¢360

Sauteed squid, prawns, free range egg, carrot and scallion fried with thai jasmine rice

### GAMBERETTI ALLA PESTO PASTA ¢310

Vannamei prawns cooked in basil and pinene butter sauce with a pasta of your choice

### CREAMY MUSHROOM FETTUCINE ¢222

Fettucine cooked in a creamy oyster mushroom sauce